Because broccoli has become a year-round supermarket item of higher than average quality, we think of using broccoli in all kinds of cold-weather dishes. But for northerners like myself, broccoli is a summer vegetable — perfect for using in dishes that are quickly made and served at room temperature — like this one.

**Serves 4**

**Salad**
- 1 pound fresh Chinese noodles or ¾ pound angel-hair pasta
- 1 tablespoon dark sesame oil
- 1 pound broccoli (1 large head), stem peeled and diced and florets broken into small pieces (about 6 cups)
- 1 cup julienned baby carrots or 1 red bell pepper, julienned
- 2 tablespoons sesame seeds, toasted

**Sweet Soy Dressing**
- 2 tablespoons rice vinegar
- 2 tablespoons hoisin sauce
- 2 tablespoons soy sauce
- 1 tablespoons sherry or Chinese rice wine
- 1 tablespoon chopped fresh cilantro (optional)
- 2 garlic cloves, minced
- 1 teaspoon minced fresh ginger
- 2 tablespoons dark sesame oil
1. To make the salad, cook the noodles in a large pot of boiling salted water until just done. Drain and rinse well to cool. Transfer the noodles to a large salad bowl and toss with the sesame oil.

2. Steam the broccoli over boiling water until tender, about 4 minutes. Drain, plunge into cold water to stop the cooking, and drain again.

3. Add the broccoli and carrots to the noodles and toss again.

4. To make the dressing, combine the vinegar, hoisin sauce, soy sauce, sherry, cilantro, if using, garlic, and ginger in a small bowl. Whisk in the sesame oil until well combined.

5. Pour the dressing over the noodles and vegetables and toss. Sprinkle the sesame seeds over the salad and serve.